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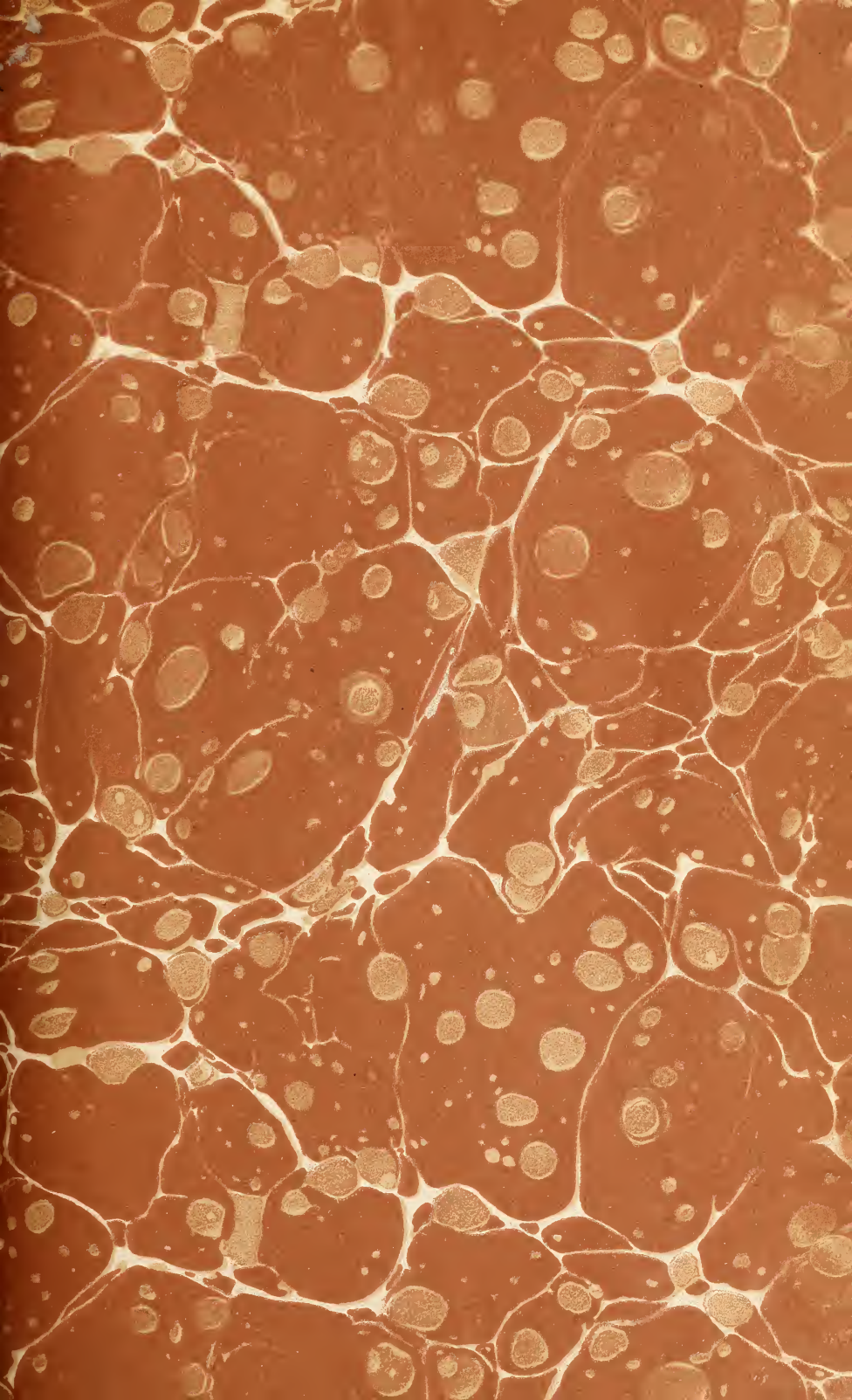
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# U. S. DEPARTMENT OF AGRICULTURE,

BUREAU OF ANIMAL INDUSTRY.

A. D. MELVIN, CHIEF OF BUREAU.

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## SERVICE ANNOUNCEMENTS.

WASHINGTON, D. C., OCTOBER 15, 1910.

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[This publication is designed to disseminate information and instructions to persons in the service of the Bureau of Animal Industry and to proprietors of establishments at which the federal meat inspection is conducted. It is not intended for general distribution to the public. A supply will be sent to each official in charge of a station or branch of the bureau service, who should promptly distribute copies to members of his force. A file should be kept at each station for reference.]

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### INSTRUCTIONS CONCERNING MEAT INSPECTION.

#### Meat Products for Interstate Trade.

[File No. 141.]

Attention is directed to instructions under the heading "Meat Products for Interstate Trade" in Service Announcements, August 15, 1910, page 53. This instruction is amended as follows:

Fresh meats (which have not been processed) may be admitted to official establishments from branch houses, jobbers, and other wholesale dealers even though processing or slaughtering is conducted at such establishments without federal inspection: *Provided*, That such fresh meats bear the recognized marks of federal inspection and that they pass a careful examination as required for meats at the time of admission to official establishments.

#### Samples of Colors for Analysis.

[File No. 75.]

When inspectors in charge submit samples of colors to laboratories for analysis, each sample must be accompanied by a statement showing whether or not the sample in question is part of a certified lot. If it is certified, the certification number must be given.

#### Tuberculosis in Garbage-Fed Hogs.

[File No. 145.]

On several occasions recently it has been possible to observe the number of diseased carcasses among droves of animals that had been fed upon city garbage when post-mortem examinations were held upon them in abattoirs having federal inspection.

At one station the percentage of tuberculosis in hogs fed upon unsterilized garbage was found to be over 10 per cent, while a second station located in the same State had

practically no condemnations for tuberculosis among the animals fed upon such material. The absence of tuberculosis among the hogs consuming garbage was observed at a third station, but the garbage so fed in this instance had been thoroughly sterilized before feeding.

As there appears to be a marked discrepancy between the results obtained in the cases tested it is considered very desirable to have further records kept if possible, in order to ascertain whether or not garbage is a potent factor in the dissemination of tuberculosis among swine. Inspectors in charge of post-mortem inspection are therefore instructed to make special reports of the findings whenever they are able to discover, among the animals inspected, hogs which have been fed upon unsterilized garbage; also to report on the number of tuberculous hogs among the condemned garbage-fed carcasses examined under their supervision. Furthermore, inquiry should be made whenever tuberculous hogs are detected among garbage-fed shipments for the purpose of ascertaining whether milk, or dairy products in any form, was present in the garbage; also whether tuberculous human sputa in the garbage could be incriminated as the source of infection. Reports are also desired relative to the consistency and keeping qualities of the pork and lard obtained from the carcasses of garbage-fed hogs, especially with reference to any stale or rancid odor and taste.

#### **Composition of Proprietary Substances to be Held Confidential.**

[File No. 75.]

In reporting to inspectors in charge the results of the examination of samples submitted it frequently becomes necessary to advise them of the composition of proprietary substances which certain establishments may desire to use in mixture with meat food products. It is not necessary or desirable for inspectors in charge to transmit such information direct to packing establishments, it being sufficient to advise such establishments whether such products may or may not be used in or on inspected meats.

It appears that inspectors in charge have at times transmitted to packing establishments copies of official correspondence. This is considered inadvisable, and is prohibited unless such action is specifically authorized by the Chief of the Bureau.

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#### **AN EFFICIENT RAT-KILLING DEVICE.**

The device described below was made and successfully operated on the *Monterey* by Machinist G. L. Russell, U. S. Navy.

The apparatus consists of a piece of dry wood one-half inch thick, 2 inches wide and long enough to extend the width of a door, resting on the sill. Upon this piece of wood is screwed two pieces of three-eighths inch copper, spaced 1 inch apart, each strip being connected, respectively, to the positive and negative electric-light wires by means of the ordinary attachment plug. The rat on entering a room must naturally step from one copper strip to the other, causing a short circuit through its body, which instantly kills it. A voltage of 110 is necessary for the successful working of this apparatus. (From U. S. Naval Med. Bull., v. 4 (4), Oct., p. 514.)

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#### **INSTRUCTIONS REGARDING USE OF MEAT-INSPECTION FORMS.**

[File No. 151.]

In order that an accurate record of the meat-inspection work of the Bureau may be kept in the Washington office and that the information may be available at the earliest possible moment, it is necessary that the reports from the stations be rendered promptly and that they shall be legible and accurate. Each item should be confirmed and the



additions verified that it may not be necessary to return reports for correction. Whenever an establishment begins the preparation of a new kind of product or enters upon a new line of work, the first report showing such fact should have the new entry marked "O. K." to avoid the necessity of returning the report for confirmation. Complete reports should be mailed to the Washington office not later than the second day after the date they cover and shall be initialed in the upper left-hand corner by the employee who prepares them. At stations where two or more Bureau employees are engaged, a second employee should review the reports and place his initials below those of the employee who prepared the reports. All figures must be plainly written and totals filled in wherever indicated. These instructions should be carefully studied, as errors will be charged against the efficiency record of the employee making them.

*I. D. Form 101.*—Reports on this form should be rendered on the first and third Wednesdays of each month and should show only the names of the employees, their designations, the number of the establishment to which assigned, and the hours employed on the date indicated.

*I. D. Form 102.*—A report on this form should be rendered daily by each employee and should show the hours during which he was actually on duty. These reports should be carefully filed at the station.

*I. D. Forms 109A and 109B.*—These forms should be used for reporting to the inspector in charge the receipts of and shipments to other official establishments of all U. S. inspected and passed product, including shipments in sealed cars and wagons, under the provisions of section 12 of Regulation 25. Shipments to jobbers and other houses or firms not having inspection should not be included in these reports. All receipts and shipments shown on the I. D. Forms 109A and 109B should be reported on I. D. Form 130.

*I. D. Form 109F.*—This form should be used for giving notice of each sealed car or wagon of meat or meat food product shipped under the provisions of section 12 of Regulation 25. The notice should be prepared in duplicate, the original being mailed immediately to the inspector in charge at destination and the duplicate to the Washington office.

*I. D. Forms 110A, 110B, 110C, 110D, 110E, and 110F.*—These forms should be used by the Bureau employees assigned to the various departments of an establishment for reporting meat food products prepared under their supervision and will be used in the preparation of the I. D. Form 130 reports.

*I. D. Form 112.*—This report shall be prepared from the reports on I. D. Forms 119, 120, 112B, 112D, and 112E, and particular care must be exercised that the totals of carcasses reported as passed for lard or tallow, and condemned, agree with the corresponding items in the I. D. Form 130 report.

*I. D. Forms 112B, 112D, 112E, 119, and 120.*—These reports should be prepared and signed by the employees who perform the work which they cover. The final post-mortem examination of all carcasses of suspects must be shown on I. D. Form 112B. I. D. Form 112D will be used only for reporting the final post-mortem examination of carcasses retained on regular kill. Check number of carcasses reported and see that it agrees with the corresponding items on I. D. Form 120. On I. D. Forms 112B and 112D carcasses showing similar lesions should be grouped together so that a brief concise report may be made without unnecessarily repeating descriptions of lesions. They should also be grouped according to disposition, first taking up those passed for food, next those passed for lard or tallow, and then those condemned. The statement of location and character of lesions should be complete but brief, the use of unnecessary words being avoided. I. D. Form 112E should show the primal parts of carcasses condemned on post-mortem examination. Lungs, hog livers, skins, and viscera are not to be included, as they should, when diseased, be regarded as offal and tanked with other refuse without mention on I. D. Form

112E. The I. D. Forms 112B, 112D, and 112E, should be folded inside the corresponding I. D. Form 112 reports before mailing to Washington.

*I. D. Forms 113 and 113A.*—After meats and meat food products are once inspected and passed, subsequent inspections, whether made at the same or at some other establishment, are to be regarded as reinspections, and all condemnations on reinspection are to be reported to the inspector in charge on I. D. Form 113A. Reports should be forwarded only for days when condemnations are made, on I. D. Form 113, showing the condemnations at each establishment. These reports should not be inclosed in any other report when mailed to Washington.

*I. D. Form 114.*—This report should be prepared by the employee who attends to the tanking. It should be signed by the employee who seals the tank and also by the one who breaks the seals, the exact time being shown in each case. The tanking of all carcasses and parts, including the carcasses of animals reported on I. D. Form 112 as "found dead or in a dying condition," and also meat food product reported condemned on I. D. Form 113, should be shown on this report. All tanking of carcasses, parts, and also meat food product condemned on reinspection should be shown on I. D. Forms 114 and 130 from the establishment where condemned. If tanked at some other establishment the entry should be preceded by the notation "Tanked at Est. —," and if reported from the establishment where actually tanked, the entry from that establishment should state "From Est. —." Meat food product condemned on reinspection and so reported on I. D. Form 113, which is afterwards shipped for industrial purposes, when disposed of should be reported in the tanking report on I. D. Form 130 with the notation "Shipped for industrial purposes."

*I. D. Forms 115 and 115A.*—I. D. Form 115A should be rendered weekly, or oftener if required, by the bureau employees in charge of the various departments of establishments under inspection, and should inform the inspector in charge of any deviation from the usual sanitary conditions. I. D. Form 115 will be rendered monthly by the inspector in charge and should be mailed so as to reach the Washington office not later than the tenth of the month. It will be made up from the reports made by the employees on I. D. Form 115A, and should be a brief, concise, and complete statement of any departure from normal sanitary conditions.

*I. D. Forms 116, 116A, and 116B.*—These forms will be used only in connection with export shipments of meat and meat-food products prepared with preservatives under the provisions of section 3 of Regulation 22, and covered by "Preservative" stamps.

*I. D. Forms 121, 121A, and 121B.*—These forms will be used for reporting export shipments of regularly inspected meat and meat-food products. The export certificates, both "Regular" and "Preservative," and I. D. Forms 116 and 121 should give a sufficient description of the products, so that they may be properly classified under "Schedule B, Classification of Commodities," issued by the Department of Commerce and Labor June 1, 1909. Export certificates and export stamps should be used serially. Whenever not so used I. D. Forms 116, 121, and 122 should show the intervening numbers, giving their disposition.

*I. D. Forms 122, 122A, and 122B.*—These forms will be used in connection with export shipments of hoofs, horns, casings, bones, or other inedible products covered by "Inedible" stamps.

*I. D. Form 130.*—A report from each establishment for each day that work of any kind is performed must be forwarded to Washington on this form. It is prepared from the reports made on the I. D. Forms 109A, 109B, 110A, 110B, 110C, 110D, 110E, 110F, 114, 119, and 120. When not rendered daily, great care should be taken to show on each report the date of the last previous report on this form. No other reports should be folded within this report when mailed to the Washington office.

*I. D. Forms 131 and 131A.*—These forms are to be used in connection with the return to official establishments, from wholesale, jobbing, or other establishments not having inspection, of meat or meat food products which have been inspected and passed and are so marked, and are alleged to be unsound, unwholesome, or otherwise unfit for food. I. D. Form 131 is issued in duplicate upon written application from the proprietor of the establishment to which the product is to be returned. A copy of each permit issued should be made on I. D. Form 131A and promptly mailed to the Washington office. All permits should be numbered consecutively, each station beginning with No. 1, the original and duplicate, as well as the copy for the Washington office, being given the same number.

*I. D. Form 131B.*—When meat or meat food products which have been inspected and passed and are alleged to be unsound, unwholesome, or otherwise unfit for food are returned to an official establishment, the product should be carefully inspected and the disposition promptly reported in detail to Washington on I. D. Form 131B. Product reported condemned on this form should also be reported on I. D. Form 113.

*I. D. Form 134.*—When meat or meat food product shipped from one official establishment to another is found on reinspection to be unsound, unwholesome, or otherwise unfit for food, it should be condemned and a report of such condemnation made on I. D. Form 134. This report should be made in duplicate, the original being sent to the inspector in charge of the station from which the shipment was made, and the duplicate mailed to the Washington office. Condemnations reported on this form should also be reported on I. D. Form 113 from the establishment where condemned.

*I. D. Form 148.*—This report is to be used for reporting inspections of meat and meat food products for the United States Navy, and should be forwarded for each day that inspections are made.

All reports which are rendered only on days when work is performed, such as I. D. Forms 112, 113, 130, and 148, should clearly show on each report the date of the last report rendered on that form. The following reports should be retained and systematically filed at the station offices: I. D. Forms 102, 109A, 109B, 110A, 110B, 110C, 110D, 110E, 110F, 112F, 113A, 114, 115A, 116A, 116B, 119, 120, 121A, 121B, 122A, and 122B.

## METHOD OF REPORTING LIP-AND-LEG ULCERATION.

[File No. 151.]

In reporting shipments from market or stock-yard centers of sheep in which lip-and-leg ulceration (necrobacillosis) is found to exist in any form, the report on I. D. Form 24B should show the number of free, exposed, and diseased sheep as the result of the inspection made in accordance with the regulations contained in B. A. I. Order 169, and the total number reported should equal the number of sheep in the shipment. A copy of such I. D. Form 24B report should be sent to the proper state official and to the bureau inspector in charge of the district in which the shipment originated. The term "diseased sheep," used in paragraphs *c* and *d* of section 1, and "diseased animals," in section 6 of B. A. I. Order 169, applies only to diseased sheep as described in section 2 of that order.

It is noted that some stations report foot-rot in sheep as a separate disease. Sheep showing lesions of foot-rot should be included in the I. D. Form 24B report of lip-and-leg ulceration. (See description of foot-rot form in B. A. I. Circular No. 160, p. 24.)



## METHOD OF TRANSMITTING REPORTS.

[File No. 151.]

Reports pertaining to scabies should not be forwarded to Washington under the same cover with other reports, but should be mailed in separate packages or envelopes stamped or marked "Scabies Reports" on the upper left-hand corner. In like manner test sheets or reports of interstate tuberculin testing of cattle or interstate mallein testing of horses or tick eradication reports should be mailed in separate envelopes or packages stamped or marked "Interstate Tuberculin Test," "Interstate Mallein Test," or "Tick Reports," as the case may be.

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## LIVE STOCK PHOTOGRAPHS DESIRED.

[File No. 157.]

The Bureau desires to obtain photographs of live stock which show evidence of neglect and cruelty in handling in transit. Employees are directed to avail themselves of any opportunity to procure and forward such photographs, accompanied by letters giving full details, to the Washington office. The necessary expense incurred will be paid by the Department.

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## DISPOSAL OF EMPTY MAIL SACKS.

Mail sacks containing printed matter and supplies which are received at stations of the Bureau from the Washington office should not be allowed to accumulate at the stations, but should be returned immediately to the postmaster of the city where the station is located and not sent under frank to the Washington office. Inspectors in charge are requested to give this matter their personal attention.

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## INSPECTION AND TESTING OF ANIMALS FOR CANADA.

[File No. 6.]

The following changes have been made in the list of practicing veterinarians registered by the Bureau and authorized to inspect and test with mallein, horses, mules, and asses intended for export to Canada:

### Names Added to List.

Dr. C. A. Bentley, Oakes, N. Dak.  
 Dr. J. W. E. Bryans, Lansford, N. Dak.  
 Dr. E. A. Bundy, Ogden, Utah.

### Name Removed from List.

Dr. John A. Madden, Bozeman, Mont. (deceased).

## PUBLICATIONS IN SEPTEMBER.

[Publications intended for employees are sent in bulk to inspectors in charge at the different stations, and no mailing list of individual employees is kept. Owing to the limited editions and the large number of bureau employees, as a rule only sufficient copies are sent to supply the more important employees. Requests from any employee for publications, however, will be complied with as far as practicable. Regulations will be supplied to inspectors in charge as freely as may be required for official use.]

Bulletin 39, Part 30. Index-Catalogue of Medical and Veterinary Zoology. By Ch. Wardell Stiles, Consulting Zoologist, Bureau of Animal Industry, and Professor of Zoology, U. S. Public Health and Marine-Hospital Service, and Albert Hassall, Assistant in Zoology, Bureau of Animal Industry. Authors: T to Thon. Pp. 2327-2386.

*Same*, Part 31. Authors: Thooris to Utz. Pp. 2387-2442.

B. A. I. Circular 162. Officials, Organizations, and Educational Institutions Connected with the Dairy Interests (1910). Compiled under the direction of B. H. Rawl, Chief of the Dairy Division. Pp. 31.

Farmers' Bulletin 411. Feeding Hogs in the South. By Dan T. Gray, Professor of Animal Industry, Alabama Polytechnic Institute; Expert in Animal Husbandry, Bureau of Animal Industry. Pp. 47, figs. 9.

Amendment 1 to B. A. I. Order 168. To Prevent the Spread of Splenetic Fever in Cattle.

Amendment regarding the return of cattle of the nonquarantined area that are exhibited at the North Carolina State Fair at Raleigh, N. C., October 17 to 22, 1910.

Amendment 2 to B. A. I. Order 168. To Prevent the Spread of Splenetic Fever in Cattle.

Amendment regarding the return of cattle of the nonquarantined area that are exhibited at the Arkansas State Fair at Hot Springs, Ark., October 10 to 15, 1910.

B. A. I. Order 170. Special Order Modifying the Tuberculin Test Requirement for Canadian Cattle Imported Temporarily for Exhibition Purposes at the Michigan State Agricultural Society Fair, to be held at Detroit, Mich.

B. A. I. Order 171. Special Order Modifying the Tuberculin Test Requirement for Canadian Cattle Imported Temporarily for Exhibition Purposes at the Fair to be held at Ogdensburg, N. Y.

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 ORGANIZATION OF THE BUREAU OF ANIMAL INDUSTRY.

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*Assistant Chief:* A. M. FARRINGTON.

*Chief Clerk:* CHARLES C. CARROLL.

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*Biochemic Division:* M. DORSET, chief.

*Dairy Division:* B. H. RAWL, chief.

*Inspection Division:* RICE P. STEDDOM, chief; MORRIS WOODEN, R. A. RAMSAY, and ALBERT E. BEHNKE, associate chiefs.

*Pathological Division:* JOHN R. MOHLER, chief.

*Quarantine Division:* RICHARD W. HICKMAN, chief.

*Zoological Division:* B. H. RANSOM, chief.

*Experiment Station:* E. C. SCHROEDER, superintendent.

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Approved:

JAMES WILSON,

*Secretary of Agriculture.*

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